

## **Annexure 1**

## **Quality Maintenance**

1. All dry ingredients will be bought from open market, packed and of highest quality.
2. All oils will be Agmark/1S1.
3. Rice- Basmati Tukda ( $\frac{3}{4}$  size).
4. Atta open market, packed and of highest quality.
5. Masala- MDH/ Catch/ other brands after approval from the Institute.
6. Jam/Ketchup- Tops/ Kissan.
7. Bread- Bonn/ Other brand after approval from the Institute.
8. Milk- Verka (Green Packet)/ Other brand after approval from the Institute.

## Annexure 2

## Breakfast

|              | Monday  | Tuesday   | Wednesday   | Thursday  | Friday   | Saturday  | Sunday   | Remarks  |
|--------------|---|---|---|---|--|---|--|--|
| Menu A       | Paratha Alu-3Nos, Milk 200ml/ Tea 20gm Amul Butter            | Idli 4Nos/ Vada 4 Nos + with sambhar ,Narial Chatni Milk/ Tea 200ml | 3 Pawo with 20gm butter bhaji (150ml) Milk 200ml/ Tea         | Uthapam 3 Nos. with Sambhar, Narial Chatni 200ml milk/Tea     | Seasonal Paratha 3 Nos Milk 200ml/ Tea, Butter Amul 20gm, Omlet 2 eggs | Paratha Alu 3 Nos. milk 200ml/ Tea 20gm Amul Butter           | Masala Dosa 2 Nos with Sambhar and Narial Chatni Milk 200ml/ Tea | 1) Sugar<br>2) Achaar<br>3) Ketchup<br>Unlimited             |
| OR<br>Menu B | 6 Nos Bread Slices, Milk/ Tea 200ml Jam 20gm Amul butter 20gm | 6 Nos Bread Slices, Milk/ Tea 200ml Jam 20gm Amul butter 20gm       | 6 Nos Bread Slices, Milk/ Tea 200ml Jam 20gm Amul butter 20gm | 6 Nos Bread Slices, Milk/ Tea 200ml Jam 20gm Amul butter 20gm | 6 Nos Bread Slices, Milk/ Tea 200ml Jam 20gm Amul butter 20gm          | 6 Nos Bread Slices, Milk/ Tea 200ml Jam 20gm Amul butter 20gm | 6 Nos Bread Slices, Milk/ Tea 200ml Jam 20gm Amul butter 20gm    | 1) Jam (Tops/ Kissan)<br>2) Sugar<br>3) Ketchup<br>Unlimited |

Note: For breakfast on any given day both menu A and B should be prepared. A student can choose to take either A or B.

## MENU OF LUNCH AND DINNER

|                  | Monday                                   | Tuesday                                 | Wednesday  | Thursday                                | Friday                                       | Saturday   | Sunday                                    | Remarks                      |
|------------------|--|---|--|---|--|--|---|------------------------------|
| Lunch            | Gobhi Aalo<br>Soya Bean<br>Rongi<br>Curd | Seasonal Veg<br>Moongi<br>Sabut<br>Curd | Seasonal Veg<br>Rajmah<br>Curd                     | Baigam<br>Bartha<br>Baigan Alu<br>Kadhi | Mix Veg.<br>Dal Makhani<br>Curd              | Tori/Kaddu/<br>Tinda Black<br>Channa<br>Curd                     | White Chana<br>Bhutura or<br>Puri<br>Curd | 1) Each<br>Kofta 15-20<br>gm |
| Dinner           | Channa Dal<br>Mutter<br>Panir*           | Masur Dal<br>*Ghiya Kofta<br>(4 Nos)    | Mungi Dulli<br>Seasonal<br>Veg.<br>OR Egg<br>Curry | Arhar Dal<br>* Paneer<br>Lababdar       | Channa Dal<br>with Ghiya<br>Seasonal<br>Veg. | Mungi Sabut<br>Mah Chilak<br>Chana Dal<br>Malai*<br>Kofta(4 Nos) | Dal Makhani<br>Seasnoal<br>Veg.           |                              |
| Tandoori<br>Roti |  |   |  |   |  |  |   |                              |
|                  |  | Sweet Dish#                             | Sweet Dish#  |   | Sweet Dish#                                  |  | Sweet Dish#                               |                              |

Items marked \* & # will be limited

The following items will be provided in every Lunch/Dinner in addition to the menu mentioned above:

- 1)Salad : Onion (2pcs)+Green Chilly+Nimbu(1/2)+Khera/Tamato/Gajar/Muli(3pcs)
- 2)Tawa Roti
- 3)Rice (Basmati Tukda)
- 4)Achaar

## **Quantity**

### **1) Breakfast – As per Menu**

- a) Sambhar – 150 ml
- b) Narial Chutney - 30 ml
- c) Idli - 30-35 grams
- d) Paratha - Standard Size

### **2) Lunch/Dinner**

- a) Dal/Roti/Rice- Unlimited
- b) Sabzi or Paneer Marked \* - Limited (Paneer-40 gm+150 ml curry paneer),
- c) Salad – Onion (2pcs)+Green Chilly+ ½ Nimbu+Khera/Tomato/Gagar/Muli

- **Saunf + Cheeni/Mishri- 3 times/day**

### **3) Sweet Dish**

- a) Gulab Jamun 40-45 gm, Twice a week – 1 pc
- b) Rasogulla – 1 Pc ( 40-45 gm)
- c) Kheer – 125 ml.

Vegetables according to season and can be changed after passing through the mess committee.